THE STEAKHOUSE

APPETIZERS

Shrimp Cocktail 26
Remoulade, Cocktail Sauce

Shrimp and Crab Cheesecake 23
Mascarpone Custard, Basil Pesto Sauce

Classic Escargot 21
Garlic Butter, Country Bread

Pan Seared Scallops 35
Saffron Risotto, Spicy Tomato Lump Crab Broth

Barolo Braised Short Rib Cannelloni 18
Woodland Mushrooms, Sundried Tomato, Spinach Ricotta, Butternut Squash Puree

Carpacció of Prime Beef 23
Capers, Cracked Pepper, Shaved Parmesan, Micro-Greens

Vic & Anthony's® Signature Jumbo Lump Crab Cake 30
Citrus Beurre Blanc

Fresh Mozzarella Bruschetta 16
Reggiano Crostini, Fresh Basil, Balsamic Reduction

Lump Crab, Avocado and Mango Tower 29
Emerald Basil Oil

Crispy Texas Quail 27
Arugula, Maple Tabasco Glaze

SALADS

Bosc Pear, Stilton and Spiced Walnut Salad 16
Hydroponic Bibb Lettuce, Honey Balsamic Emulsion

Steakhouse Salad 16
Tossed Baby Greens, Cucumbers, Sangria Tomatoes, Roasted Rainbow Baby Carrots, Shaved Watermelon Radish, Sherry Shallot Vinaigrette

Blue Bonnet Farm Live Baby Romaine Caesar Salad 16
Crispy Reggiano Parmesan Tuile, Marinated Spanish White Anchovy

Roasted Heirloom Beet and Quinoa Salad 17
Baby Greens, Roasted Sweet Carrots, Pomegranate Seeds, Crumbled Goat Cheese, Toasted Hazelnuts

Beefsteak Tomato and Roquefort Salad 16
Purple Onions, Cilantro Ranch, Balsamic Vinaigrette

Spinach Salad 17
Crimini Mushrooms, Artichoke, Three Minute Soft Egg, Warm Bacon Vinaigrette

Wedge Salad 16
Baby Iceberg Lettuce, Oven Dried Plum Tomatoes, Candied Pepper Bacon, Pickled Yellow Beets, Shaved Red Onion, Herb Vinaigrette, Roquefort Dressing

SOUPS

Maine Lobster Bisque 19

French Onion Soup 15
Melted Gruyére Cheese

USDA PRIME FROM THE GRILL

New York Strip (16 ounce) 70
Ribeye (16 ounce) 67
Filet Mignon (8 ounce) 60
Béarnaise Sauce
Filet Mignon (12 ounce) 74
Béarnaise Sauce
Texas Bone-in Ribeye (20 ounce) 83
Horseradish Mustard Crust
Bone-in Filet Mignon (14 ounce) 87
Chianti Sauce
Surf & Turf with Filet Mignon and Lobster Tail 128
Béarnaise and Au Jus

Steakhouse Skewer with Filet Mignon, Lobster Tail, Colossal Grilled Shrimp 148
Charbroiled Vegetables, Cognac Sauce, Béarnaise, Drawn Butter

Colorado Charbroiled Lamb Chops 69
Roasted Eggplant, Tomatoes, Fresh Mint, Honey Lamb Jus

Our Signature Oscar Steak Topping 20
Premium Lump Crab, Asparagus Tips, Sauce Choron

*Steaks can be prepared Au Poivre, Blackened, Gratinéed 8

Steak Accompaniments
Truffled 1lb. Maine Lobster 49
Seared Foie Gras 22
Bone Marrow Butter 10

CHEF'S SPECIALTIES

Charbroiled Scottish Salmon Fillet 41
Sauteed Kale, Quinoa, Grilled Asparagus, Cherry Tomato Vinaigrette

Sautéed Gulf Snapper with Premium Lump Crab 49
Beurre Blanc, Chive Oil

Miso Glazed Grouper 54
King Crab Fried Rice

Pan Seared Ahi Tuna Nicoise 40
Seared Ahi Tuna, French Beans, Warm Fingerling Potatoes, Tomatoes, Soft Farm Egg, Kalamata Olives, Champagne Vinaigrette

Steakhouse Roasted Chicken 37
Organic Airline Chicken Breast, Celeriac Mousseline, Pearl Onions, Baby Carrots, Morel Mushroom Sauce

Brown Rice and Quinoa Medley 29
Steamed Asparagus, Broccolini, Roasted Tomatoes, Grilled Portabello

ACCOMPANIMENTS

Lobster and Lump Crab Risotto 21
Sautéed Wild Mushrooms and Onions 14
Steamed Asparagus Spears 14
Creamed Spinach with Parmesan 14
Haricots Verts with Shallots 12
Jumbo Baked Idaho Potato 13
Roasted Brussels Sprouts 14
Braised Short Rib Mac & Cheese 15

Sautéed Broccolini 13
Homestyle Mashed Potatoes 12
Potatoes au Gratin 13
Roasted Poblano Creamed Corn 13
Hand Cut Steak Fries 12
Lobster Mac & Cheese 20
Lobster Mashed Potatoes 45

Mastro's Warm Butter Cake